



A Make-Believe Kitchen Class with Stephanie

Typical dishes that have been cooked by students in the Kitchen Garden Program include:

Pasta/grains/pulses

Homemade potato gnocchi with stinging nettle, spinach and herb sauce

Moroccan lentil and chickpea soup

Falafels and green yoghurt sauce

Herbed spatzle tossed with broad beans

Rice cooked in green tea with soybeans

Cauliflower & caramelised onion risotto

Homemade ravioli with caramelised onion, herb and ricotta filling

Brown rice salad with currants, pine nuts, kale & herbs

Fettuccine with our pesto

Cannelloni with ricotta and silver beet filling, baked with our tomato sauce

Rice pilaf with silver beet, sorrel, spinach and herbs

Homemade pasta with our garden herbs, silver beet, spinach and chilli



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Salads

Create your own salad – coral leaf, oakleaf, cos, mignonette, baby beetroot leaves

Salad of winter oranges & grapefruit, dates, garden herbs & olive oil

Salad of our garden zucchini, tomatoes and cucumbers with herbs & crispy pita

Watermelon, mint & olive salad

Fattoush – torn pita bread, cucumbers, tomatoes and red onion

Garden beetroots (red, golden and pinwheel), golden snow peas and baby carrots with a mint & orange dressing

Our garden lettuces, pita croutons and borlotti bean salad

Warm apple, red cabbage & walnut salad

Salad of shaved carrot, mint and parsley with edible flowers

Our garden greens with persimmons and orange dressing



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Typical dishes that have been cooked by students in the Kitchen Garden Program include:

Main dishes/dips/miscellaneous

Vegetable pasties made with cabbage, pumpkin, potato, onion, fennel, greens & herbs with olive oil pastry

Ratatouille with roasted peeled peppers, eggplant and zucchini

Jarradale pumpkin, garden greens & coconut curry

Spanish braised potatoes with bay leaves, lemons & olives

Roasted pumpkin with tahini, garden herbs and pepitas

Mixed vegetable tortilla

Beetroot dip with yoghurt and mint, with carrot stick 'dippers' and pita bread crisps

Roasted Jerusalem artichokes with red pepper and saffron sauce

Baked dishes – savoury

Zucchini, basil & cheese mini muffins

Rosemary focaccia

Caramelised onion Jalousie tart

Pizza with caramelised onions, tomato, spinach, mozzarella & herbs

Grissini bread sticks

Greek Easter bread with red eggs



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Typical dishes that have been cooked by students in the Kitchen Garden Program include:

Baked dishes – sweet

Hot cross buns with our Japonica quince jelly & whipped cream

Orange-scented madeleines

Baked quince & pear clafoutis

Sweet dishes – not baked

Lemon sorbet

Poached rhubarb served with floating islands

Preserves

Lilly-Pilly jelly

Cumquat marmalade

Tomato and date chutney

Preserved quinces